

Anne ORTIZ-JULIEN
Appl. No. 10/586,667
Attny. Ref.: 1721-122
Amendment After Final Rejection
August 2, 2010

REMARKS

Reconsideration is requested.

Claims 13-35 are pending. Claim 36 has been added. Claim 22 has been revised, without prejudice. Support for the claim may be found, for example, on page 2, line 13, 3rd paragraph, of the specification. Claim 36 has been added. Support for the amendment may be found throughout the specification. No new matter has been added. Claims 13-36 will be pending upon entry of the present Amendment. Entry of the present Amendment is requested.

The Section 112, second paragraph, rejection of claim 22 is obviated by the above amendments, Entry of the present Amendment and withdrawal of the rejection are requested.

The Section 103 rejection of claims 13-35 over Ferrarini (EP 1,236,795 (R1)) and Salgues (J. Food, Sci., 1986, 51(5):1191-1194 (R2)) is traversed. Reconsideration and withdrawal of the rejection are requested in view of the following remarks.

R1 discloses the interest of using oenological yeasts, under various forms to improve the organoleptic properties of wine.

The Examiner is understood to believe that R1 would disclose the protective effect of said yeasts against oxidation. As the presence of glutathione is known in yeasts as well as in white grapes, R1 would then teach, according to the Examiner, a method for adding glutathione in wine *via* the addition of yeasts.

The applicants submit however that, as described on page 4, lines 5-10 of the present disclosure,

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"the introduction of glutathione to the must cannot be envisioned because it is known that glutathione, since it constitutes a nitrogen source, can be consumed during the alcoholic fermentation by the inoculated active yeasts."

In view of such a risk, it is submitted that it would not have been obvious that in fact a positive result would be obtained concerning an advantageous effect on the defective ageing of white wine.

Based on the remarks of the present disclosure, the protective role of glutathione by cell yeasts during fermentation was not predictable.

The glutathione might indeed react, during maturing or after bottling, with the quinines so as to form a colorless complex, preventing the quinines to react with the volatile thiols which generally causes a brown complex and prevents aromatic expression.

Results are given in the Examples which show the beneficial effects obtained on the gustative properties of the wines.

The claimed invention would not have been obvious in view of the cited combination of art. Withdrawal of the Section 103 rejection is requested.

The claims are submitted to be in condition for allowance and a Notice to that effect is requested. The Examiner is requested to contact the undersigned, preferably by telephone, in the event anything further is required.

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Respectfully submitted,

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